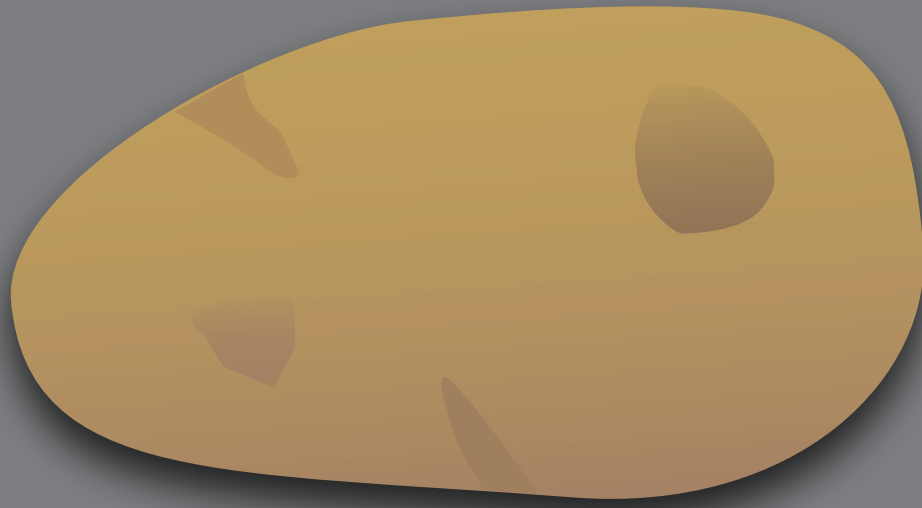
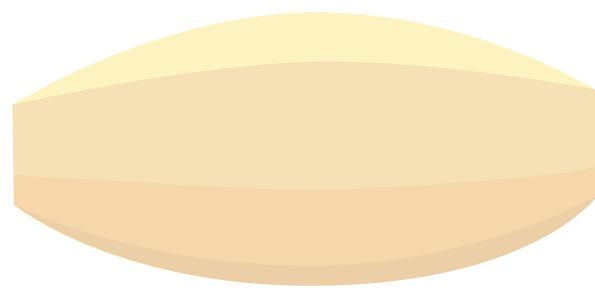


this is an ugly potato

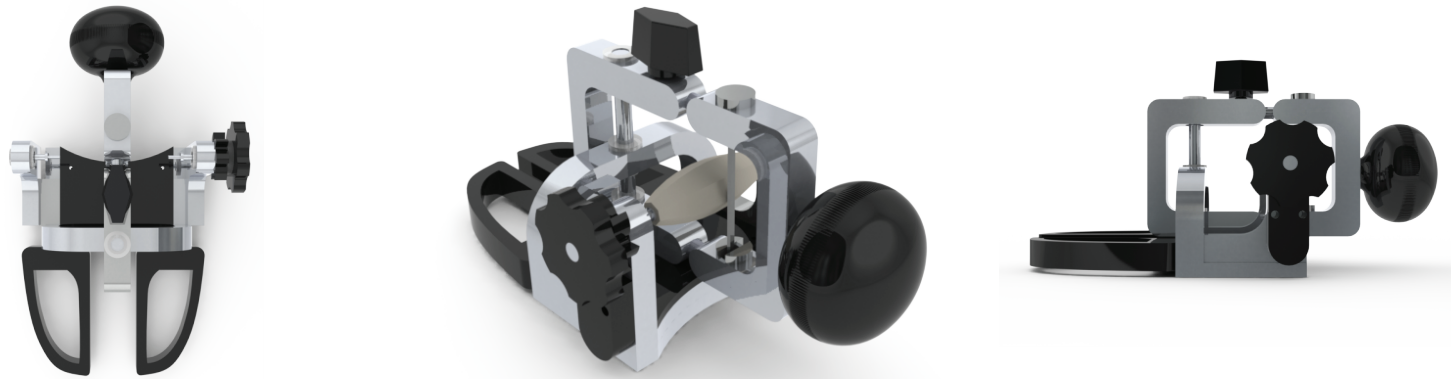


this is a tourné potato



it is the shape of a seven-sided football.

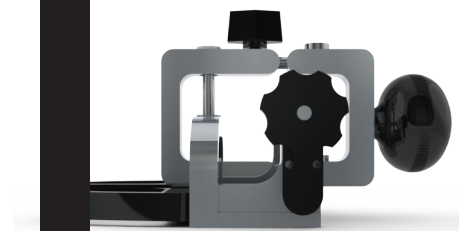
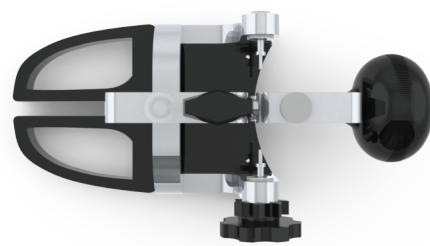
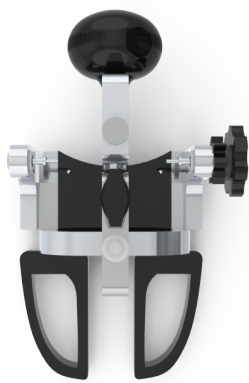
## *True Tourné*



Tournéd vegetables are a mark of sophistication in french cuisine, but the cut takes years of formal training to perfect. The TrueTourné turns those hours of rigorous practice into a simple three step process, allowing restaurants to add a touch of class to their dishes and waste less time preparing them.

### how to use TrueTourné:

1. open and load potato
2. rotate handle to make cut
3. advance knob to next cut



The TrueTourné was designed and manufactured within MIT's Department of Mechanical Engineering. Its elegant simplicity produces a precise tourné cut every time – bringing the sophistication of this classic french cut to restaurants everywhere.

*TrueTourné*  
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